



OPERATION

OVEN CHARACTERISTICS

The oven is equipped with a special, low-heat-density, heating cable. Through the **Halo Heat®** concept, the heating cable is mounted against the walls of the cooking and holding compartment to provide an evenly applied heat source, controlled by an oven sensor. The design and operational characteristics of the unit eliminates the need for a moisture pan or a heat circulating fan. Through even heat application, the food product is cooked evenly and provides the ability to hold foods for longer periods of time.

START-UP

1. *Before operating the oven*, clean both the interior and exterior of the unit with a damp cloth and any good commercial detergent at the recommended strength. Rinse surfaces by wiping with a sponge and clean warm water to remove all detergent residue. Wipe dry with a clean cloth or air dry.
2. *Wipe door gaskets* and control panel dry with a soft cloth.
3. *Clean and install* the oven side racks, oven shelves, and external drip tray. Shelves are installed with curved edge toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.
4. *Before operating* the unit with product, become familiar with the operation of the controls. Read the following "Control Description" and "Operation" section of this cooking guide and begin by operating the various control functions.

DANGER	
	AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.
	SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT. WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED